

## SPECIFICATION SHEET

**VERSION** 1,00      **VERSION DATE** 24/01/11      **PRINT DATE** 14/08/22

**PRODUCT** GARLIC OLEORESIN SYNTHITE 4010000414 (GLC1008)  
**APPLICATIONS** Raw material for industrial use intended for the manufacture of flavours and/or fragrances.  
**IUPAC NAME** GARLIC OLEORESIN  
**PLANT OF ORIGIN** Allium sativum L. (Family: Liliaceae)  
**PART OF THE PLANT** BULBS  
**SYNONYMS**

**CAS** 8008-99-9  
**CAS 2** 8000-78-0  
**EINECS** 232-371-1  
**EINECS 2** 232-371-1  
**FEMA** 2503  
**TARIFF NUMBER** 3301903000  
**KOSHER CERTIFICATE** AVAILABLE ON REQUEST  
**FOOD GRADE CERTIFICATE** AVAILABLE ON REQUEST  
**REACH REGISTRATION NO.** Exempt from registration (according to article 2.5 of REACH)

### SPECIFICATIONS

**ASPECT AT 20°C** LIQUID  
**COLOUR** YELLOWISH BROWN  
**ODOUR** GARLIC, STRONG, SULPHURACEOUS  
**TASTE**

**DENSITY AT 20°C (g / ml)** 1,000 - 1,200  
**DENSITY 25/25** -  
**REFRACTIVE INDEX nD20** -  
**REFRACTIVE INDEX nD25** -  
**OPTICAL ROTATION (°)** /  
**BOILING POINT (°C)** -  
**MELTING POINT (°C)**  
**FLASH POINT (°C)** 100,00  
**ASSAY (% GC)**  
**ACID VALUE (mg KOH/g)**

**SOLUBILITY** INSOLUBLE IN WATER, SOLUBLE IN FIXED OILS  
**VAPOUR PRESSURE** NOT DETERMINED  
**OTHER SOLUBILITIES** SOLUBLE IN ETHANOL

**OTHER TECHNICAL DATA** ADDITIVE: REFINED SUNFLOWER OIL: 85-95% - GARLIC OIL: 5-15%

### STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.